

Q3 and
of said microorganisms or added to said food product during post-harvest processing of said microorganisms.

Sub 150
7. A food product, as claimed in Claim 1, wherein said food product is extruded to manipulate the bioavailability of omega-3 highly unsaturated fatty acids contained in said microorganisms.

Q4
8. A food product, as claimed in Claim 1, wherein said group further consists of microorganisms of the genus Thraustochytrium, microorganisms of the genus Schizochytrium, [Thraustochytrium, Schizochytrium, omega-3 HUFAS extracted from Thraustochytrium, omega-3 HUFAS extracted from Schizochytrium,] and mixtures thereof.

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In Claim 10, line 1, please delete "A food product" and insert therefor --A method of raising an animal--.

Please add the following claims:

Sub 152
53. A food product, as claimed in Claim 1, wherein said food product is extruded to manipulate the resistance of the omega-3 highly unsaturated fatty acids to oxidation.

no antecedent basis
Sub 153
54. A food product, as claimed in Claim 1, wherein said microorganisms are cultured in a medium comprising a sodium concentration up to about 6.58 g/l.

55. A food product, as claimed in Claim 1, wherein said microorganisms are cultured in a medium comprising a sodium concentration up to about 4.61 g/l.

Q5
56. A food product, as claimed in Claim 1, wherein said microorganisms have an omega-3 highly unsaturated fatty acid content of greater than about 6.7 percent of total cell dry weight.

K
57. A food product, as claimed in Claim 1, wherein said microorganisms are selected from the group consisting of microorganisms identified by ATCC Accession Numbers 20888, 20889, 20890, 20891, 20892, mutant strains derived therefrom, and mixtures thereof.

58. A food product, comprising:

a) a source of omega-3 highly unsaturated fatty acids selected from the group consisting of microorganisms from the order Thraustochytriales, omega-3 highly unsaturated fatty acids extracted from said microorganisms, and mixtures thereof; and

b) food material,

wherein said microorganisms are cultured in a medium comprising a sodium concentration up to about 6.58 g/l.

59. A food product, as claimed in Claim 58, wherein said microorganisms are cultured in a medium comprising a sodium concentration up to about 4.61 g/l.

60. A food product, as claimed in Claim 58, wherein said microorganisms are selected from the group consisting of microorganisms of the genus Thraustochytrium, microorganisms of the genus Schizochytrium, and mixtures thereof.

61. A food product, as claimed in Claim 58, wherein said microorganisms are selected from the group consisting of microorganisms identified by ATCC Accession Numbers 20888, 20889, 20890, 20891, 20892, mutant strains derived therefrom, and mixtures thereof.

62. A food product, comprising:

(a) a source of omega-3 highly unsaturated fatty acids selected from the group consisting of microorganisms from the order Thraustochytriales, omega-3 highly unsaturated fatty acids extracted from said microorganisms, and mixtures thereof; and

(b) food material,

wherein said microorganisms have an omega-3 highly unsaturated fatty acid content of greater than about 6.7 percent of total cell dry weight.

63. A food product, as claimed in Claim 62, wherein said microorganisms are selected from the group consisting of

microorganisms of the genus Thraustochytrium, microorganisms of the genus Schizochytrium, and mixtures thereof.

64. A food product, as claimed in Claim 62, wherein said microorganisms are selected from the group consisting of microorganisms identified by ATCC Accession Numbers 20888, 20889, 20890, 20891, 20892, mutant strains derived therefrom, and mixtures thereof.

REMARKS

Applicant hereby affirms the provisional election made during a telephone conversation with Examiner Geckle on January 30, 1991, in which Applicant provisionally elected with traverse to prosecute the invention of Group I, Claims 1-8 and 10.

Applicant thanks the Examiner for extending the courtesy of a telephone interview on March 4, 1991, with Applicant, William Barclay, a representative of the Assignee of Applicant, Kent Meager, and Applicant's attorneys of record, Michael Tompkins and Brenda Speer. At that time, Applicant discussed with the Examiner possible amendments to the claims to distinguish the present invention from the cited prior art references, particularly, the Long reference. Applicant discussed with the Examiner amending the claims to limit the source of omega-3 highly unsaturated fatty acids (HUFAs) to: 1) whole cell microorganisms of the order Thraustochytriales; 2) omega-3 HUFA containing microorganisms of the order Thraustochytriales or extracted omega-3 HUFAs therefrom, wherein the microorganisms are cultured in a low salinity medium; and 3) omega-3 HUFA containing microorganisms of the order Thraustochytriales or extracted omega-3 HUFAs therefrom, wherein the microorganisms achieve a defined omega-3 HUFA content as a percentage of total cell dry weight. Applicant notes that the claims have been amended and new Claims 53-64 have been added to distinguish the present invention from the Long reference with